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Picnics—

Sixty Campus Opinions on Them

WE are all ready for picnic weather, because we have the opinions of 60 campus men and women on what makes a good picnic. Although the snow was still here when Ruth Deems, Beth Cummings, Katherine Hoffman and I went campaigning for advice, we found some different ideas on picnics and lots of good old fashioned ones too.

Most students prefer small informal picnics. "There are planned picnics and grab picnics," says Katherine Griffith, "and grab picnics are usually more fun, because you are in the mood to enjoy yourself."

Elizabeth Brann objects to serious picnics and also chooses the pick-up-and-go variety. "Crackers and bologna," she declares, "are all right with me."

Speed Holmgren swears that the picnic he most enjoyed was a spur-of-the-moment affair after a formal dance, with everybody roasting "hot dogs" in his evening clothes.

Of course, you can have a picnic any time of the day, but Charles Flickinger thinks that evening is the best time. Charles also requests moonlight to see how to get over the barbed wire fences on the way home. Bob Long agrees on

evening picnics but does not wish, by any means, to have to walk home from them. Just when the sun is going down is the time that Catherine Peak likes to start her picnics.

"Picnics," says Evelyn Burchard, "must have a fire and big wieners." Arlene Schafroth slices her wieners in half and spreads cream cheese in between before she roasts them. Another idea is to put mustard in the halves and wrap the wiener in bacon for the roasting. Cream cheese wrapped in bacon and then roasted is Ruth Deems' pet picnic dish.

Since we are still on the subject of wieners, an early morning camp breakfast dish that Annabelle Havens tells about sounds appetizing. It is made from corn, with green peppers and sliced wieners spread on top. It is cooked and flavored in a big skillet and browned on the surface.

Anything but wieners suits Robert Smutzer. Like many men he wants a real honest-to-goodness meal with juicy steaks, potatoes or corn baked right in the coals, and onions, pickles, olives, and potato chips as trimmings. Practical-minded John Garberson advises anything that ashes and ants won't spoil.

Don Kaser wants to find potato salad in the picnic basket. "After that, fried chicken, sandwiches and all the rest," he says, "but first potato salad." Pie is emphasized by Palmer Kalsem, who claims that too often it is omitted from picnic menus. But Robert Bliss longs only for plenty of ice cream.

Salads, Fern Karns believes, would be easier to have on picnics if each person helped himself to slices of pineapple and perhaps carrot or celery sticks from one main salad bowl.

If you have time to make biscuit dough, take it on your picnic and let each person cook his own biscuit over the fire by twisting it around a stick. According to tips from Grace Cunningham, nothing tastes better than these warm biscuit twists.

On a cool evening Kay Ebzery recommends hot chili served from a great kettle with crackers and pickles followed by a cold dessert. Something different in picnic fare is suggested by Lucy Watson. To prepare her dish, Lucy chops up bacon and onions and cooks them while adding tomatoes. The mixture is cooked until it is red hot. Finally she breaks an egg for each serving, cooks the concoction until done and places the servings on toast.

Margaret Stomberg thinks that a picnic is hardly complete without toasting marshmallows. June Gaylord enjoys her marshmallows between graham crackers. Jean Sigmond, Jane Helser, and Vivian Walters are only a few of the many people who know the delicious flavor of "Angles on Horseback," or toasted marshmallows and pieces of sweet chocolate bars pressed between graham crackers.

To top off the picnic Barbara Nelson approves of sitting around the fire and singing or listening to ghost stories. Margaret Jeanson also likes to exchange ghost stories and talk.

"Small group gatherings around the campfire after picnics," says LeRoy Harlow philosophically, "bring out the best there is in people."

A Recipe for Salad

To make this condiment your poet begs
The pounded yellow of two hard boiled
eggs;

Two boiled potatoes, passed through
kitchen sieve,

Smoothness and softness to the salad give.
Let onion atoms lurk within the bowl,

And, half suspected, animate the whole.
Of mordant mustard add a single spoon,

Distrust the condiment that bites too soon;
But deem it not, thou man of herbs, a fault
To add a double quantity of salt.

Four times the spoon with oil from Lucca
crown

And twice with vinegar procured from
town

And lastly, o'er the flavored compound toss
A magic soupcon of anchovy sauce.

Oh, green and glorious! Oh, herbaceous
treat!

'Twould tempt the dying anchorite to eat;
Back to the world he'd turn his fleeting
soul,

And plunge his fingers in the salad bowl.
Serenely full, the epicure would say,

"Fate cannot harm me—I have dined to-
day"

—By Sidney Smith (1830).